

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	08	1	No	THE PH TEST ON THE SHORE WATER WAS NOT RECORDED. THIS WAS NOTED DURING THE LAST INSPECTION. Procedure put in place where pH reading will be recorded in potable water logbook along with chlorine reading.
2	POTABLE WATER	08	1	No	THE FILL LINES FOR THE CHEMICAL TANKS WERE NOT STRIPED BLUE IN THE JACUZZI/POOL PUMP ROOMS AND AT THE FEED TANKS FOR THE POTABLE WATER SYSTEM. Blue bands added to potable water filling lines used to make up dosing drums for pools, spas and potable water treatment.
3	POOLS	10	0	No	ANTI-VORTEX DRAIN COVERS WERE NOT PROVIDED FOR THE SPLASH AND KID'S POOLS. THESE POOLS ARE NOT IN SERVICE. Additional covers requested for fitting to Children and Splash Pools before they go back in service.
4	BELL BOX	16	0	Yes	TUNA IN A STAINLESS STEEL PAN ON THE COUNTER WAS TESTED AT 47°F. THIS TUNA WAS JUST OPENED AND WAS TO BE USED TO MAKE TUNA SALAD. THE TUNA WAS PLACED BACK IN THE REFRIGERATION UNIT. We have revised our practices in this area. Tuna salad is now prepared in the Main Galley Garde Manger. It is supplied to the Bell Box already prepared, at the beginning of service, and held in the refrigeration unit.
5	BELL BOX	22	2	No	THE FINAL RINSE PRESSURE AT THE DISHWASH UNIT WAS 30 PSI WHILE THE MANUFACTURER RECOMMENDS 15-25 PSI. Adjusted to 20psi during inspection.
6	HORIZON COURT GALLEY	21	0	No	THE BOTTOM HANDLE FOR THE LARGE UPRIGHT OVEN WAS BROKEN OFF AND MISSING. The missing item is on order.
7	HORIZON COURT POTWASH	22	2	No	THE FINAL RINSE COMPARTMENT THERMOMETER NOTED 184°F WHILE THE ACTUAL TEMPERATURE OF THE WATER WAS TESTED AT 174°F. THIS THERMOMETER WAS CITED DURING THE LAST INSPECTION. Replaced with new thermometer and calibration checked.
8	HORIZON COURT POTWASH	*	0	No	DECK STANDS SEVERELY LIMITED THE CLEAN AISLE. THERE WERE NO ITEMS STORED ON THE DECK STANDS AT THE TIME OF THE INSPECTION. ITEMS THAT MAY BE STORED HERE WOULD BE SUBJECT TO CONTAMINATION GIVEN THE SMALL PATH. Per Inspector's suggestion, we shall close this area for general access. Access will be denied except for staff to deposit and pick-up clean items.
9	DISPENSE BAR	22	2	No	THE DIGITAL READOUT AT THE WAREWASH MACHINE READ 0°F DURING THE RINSE CYCLE. This item has been repaired.
10	DECK 6-POT WASH	22	0	No	THE 3-COMPARTMENT SINK THERMOMETER WAS FOGGED OVER AND UNREADABLE. Replaced with new thermometer and calibration checked.
11	FOOD SERVICE-GENERAL	33	0	No	A FEW CRACKED DECK TILES WERE NOTED IN VARIOUS AREAS. Repairs are ongoing.
12	C.A.S.	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE]